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| **Mexican Christmas Eve salad**  Serves: 24 – 30 tastes  Source: tasteofhome.com | |
| **Ingredients**  ¼ pineapple, peeled, cored and cut into chunks  4 baby beetroots, finely julienned  2 oranges, peeled with a knife and segmented  1 carrot, peeled and grated  1 banana, peeled and sliced  1 red apple, cored and sliced  1 green apple, cored and sliced  1 cos lettuce, washed and torn into bite size pieces  1 spring onion, trimmed and sliced finely  Seeds from ½ pomegranate  ¼ cup pepita seeds, toasted  **Dressing**  ½ cup olive oil  ¼ cup red wine vinegar  Salt and black pepper to taste | **Equipment**  Chopping boards  Measuring cups  Knives  Salad spinner  Peeler  Fry pan  Flat serving plates |
| **What to do:**   * Toast the pepita seeds in a dry pan , over a low heat, until they are beginning to brown a little - cool * Prepare the pineapple, beetroots, carrot, banana, apples, lettuce and spring onion * Remove the seeds from the pomegranate * Prepare the dressing by combining the dressing ingredients in a jar with a tight fitting lid – shake to mix well * Place the lettuce on the bottom of your serving plates * Arrange the pineapple, beetroot, carrot, banana, apple and spring onions on top of the lettuce * Drizzle over the dressing and decorate with pomegranate and pepitas * Serve | |